

PALAMIDAS
Olive & Olive Oil Co.

EXTRA VIRGIN OLIVE OIL

PRODUCT

PALAMIDAS OLIVE OIL



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About Us

Palmidas Extra Virgin Olive Oil: Secret Ingredient to your kitchen, skincare, and more

Palmidas extra virgin olive oil is made through a diligent process in their Olive gardens in Akhisar. In the olives, Domat, Uslu, and Trilye, hand clock from September to December, ensuring minimal bruising and optimal ripeness. Such small batch processes decrease oxidation amount, retaining the soil's vibrant flavour. Minimal processing also ensures that no chemicals alter the oil's real character.





Palmidas Cooking olive Oil

Palmidas cooking olive oil is designed for high-heat cooking. Since this oil goes through blending with refined olive oil and light refining, it has a neutral test and a higher Smoke point (up to 240°C).

The refining method distinguishes while conserving the monounsaturated fat of the oil, making it suitable for baking, sauteing, and frying. It may have fewer polyphenols than EVOO, but it is a healthier and more affordable substitute over common ones, such as margarine or vegetable oil.

Cooking Olive oil vs Palmidas EVOO

Despite both products being made from similar premium olives, tell me the EVOO and cooking olive oil serve different



Cooking Olive oil vs Palmidas EVOO

Attribute	Palmidas EVOO	Palmidas Cooking Olive Oil
Production Method	Unrefined, Cold-pressed	Blended or Refined
Acidity	< 0.8%	A little decreased post-refining
Flavor Profile	Robust, Fruity, Peppery	Neutral, Mild
Antioxidants	High in Vitamin E and Polyphenols	Reduced
Best Uses	Salad, Finishing, Marinades	Baking, Frying, Sautéing

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THANK
YOU

